

Stout Owsiany

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **29.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (64.8%)	85 %	7
Grain	Monachijski	0.4 kg (7.4%)	80 %	16
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Weyermann - Carafa III	0.2 kg (3.7%)	70 %	1024
Grain	Weyermann Caramunich 3	0.2 kg (3.7%)	76 %	150
Grain	Biscuit Malt	0.2 kg (3.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP002 - English Ale Yeast	Ale	Liquid	70 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	15 g	Mash	60 min